

KNICKERBOCKER SOUP
(BACON BEAN SOUP)

INGREDIENTS:

❖ White Beans	1 lb.
❖ Cold water	2 ¾ Cups
❖ Bacon	4 oz
❖ Carrots	⅓ Cup
❖ Onions	4 oz
❖ Potatoes	¾ lb.
❖ Beef stock	⅓ Cup
❖ Black Pepper	To taste
❖ Salt	To taste
❖ Canned Tomatoes	1 lb. can

METHOD:

1. Wash beans in cold water
2. Cover with water
3. Bring to boil; boil 2 min remove from heat cover and let stand until all beans have stopped floating (about 1 hour)
4. Bring to boil and cook until tender do not drain
5. Chop and cook bacon until lightly browned.
6. Dice Potatoes into 3/4 " squares.
7. Add vegetables and cook about 10 minutes stirring occasionally.
8. Add vegetables and beef stock to beans, simmer 20 minutes until vegetables are tender.
9. Add tomatoes simmer 5 minutes
10. Season to taste

I added some Kidney beans for color

You can use beef bullion for beef stock but reduce salt

Yield about 1 gallon ~ I suggest bottling what you don't use so you can have soup again at a future date.

